HOT & BOLD

Crispy Halloumi Bites with Sweet Chilli Dip

PREP	COOK	SERVES
15 min	10 min	4

Vegetarian

Squeaky halloumi in a crunchy coating, served hot with a sticky sweet chilli and lime dip.

Ingredients

For the bites

- 250 g halloumi, cut in 2 cm cubes
- 3 tbsp plain flour
- 1 egg, beaten
- 60 g panko breadcrumbs
- 1/2 tsp smoked paprika
- Oil for shallow frying

For the dip

- 4 tbsp sweet chilli sauce
- 1 tbsp lime juice
- 2 tbsp Greek yoghurt
- A small handful of coriander, chopped

Method

1. Pat the halloumi cubes dry with kitchen paper.
2. Set out three bowls: flour, beaten egg, and the panko mixed with the paprika.
3. Roll each cube in flour, dip it in egg, then press it into the crumbs until fully coated.
4. Heat about 1 cm of oil in a frying pan over medium-high heat. Fry the bites in batches for 1 to 2 minutes per side, until deep golden.

5. Lift out onto kitchen paper.
6. Mix the chilli sauce, lime juice, yoghurt and coriander into a dip and serve it alongside the hot bites.

Cook's tip

Serve straight away. Halloumi turns firm and rubbery as it cools.

HOT & BOLD

Sweet Potato and Black Bean Enchiladas

PREP	COOK	SERVES
25 min	45 min	4

Vegetarian

Tortillas filled with roasted sweet potato, black beans and cheese, baked in a smoky tomato sauce. A vegetarian dinner for sharing.

Ingredients

For the filling

- 2 large sweet potatoes, peeled and cut in small cubes
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 400 g can black beans, drained
- 1 red pepper, diced
- 150 g grated cheddar or Monterey Jack

For the sauce

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves
- 2 tbsp chipotle paste or 1 tbsp chilli powder
- 400 g can chopped tomatoes
- 200 ml vegetable stock

To assemble

- 8 soft flour tortillas
- A handful of coriander
- Soured cream or yoghurt to serve

Method

1. Heat the oven to 200°C. Toss the sweet potato with the oil, cumin, paprika, salt and pepper and roast for 25 minutes, until tender and lightly browned.
2. Meanwhile, heat the oil for the sauce in a pan and cook the onion for 5 minutes. Add the garlic and chipotle, then the tomatoes and stock. Simmer for 10 minutes and blend until smooth.
3. Mix the roasted sweet potato with the black beans, red pepper and half of the cheese.
4. Spread a third of the sauce over the bottom of a baking dish. Fill each tortilla with a portion of the filling, roll up, and place seam side down in the dish.
5. Pour over the remaining sauce and scatter with the rest of the cheese.
6. Bake for 20 minutes, until bubbling and golden. Top with coriander and serve with soured cream or yoghurt.

Cook's tip

Warm the tortillas for 20 seconds in the microwave or a dry pan first. They roll without cracking.

FRESH & COOL

Sweet Potato Bendy Fries with Lime Mayo

PREP	COOK	SERVES
15 min	25 min	4

Vegetarian

Orange, bendy sweet potato fries with a zesty lime and coriander mayonnaise.

Ingredients

For the fries

- 2 large sweet potatoes (about 700 g)
- 1 tbsp cornflour
- 2 tbsp oil
- 1 tsp paprika
- 1/2 tsp salt

For the lime mayo

- 4 tbsp mayonnaise
- Zest of 1 lime
- 1 tbsp lime juice
- 1 tbsp chopped coriander

Method

1. Heat the oven to 220°C with two trays inside.
2. Peel the sweet potatoes and cut into bendy spirals with a spiralizer. Pat dry.
3. Toss with the cornflour, oil, paprika and salt. Spread on the hot trays in a single layer.
4. Bake for 20 to 25 minutes, turning once, until the edges are crisp and dark.
5. Stir together the mayonnaise, lime zest, lime juice and coriander, and serve alongside.

Cook's tip

Sweet potato burns faster than regular potato. Check them after 18 minutes.

HOT & BOLD

Cinnamon Churros with Chilli Chocolate Sauce

PREP	COOK	SERVES
20 min	25 min	4 (about 16 churros)

Vegan Vegetarian

Crisp, ridged churros rolled in cinnamon sugar, with a dark chocolate dip warmed with chilli. Fully vegan.

Ingredients

For the churros

- 250 ml water
- 2 tbsp sugar
- 2 tbsp neutral oil
- 1/4 tsp salt
- 150 g plain flour
- Oil for frying

For the coating

- 100 g sugar
- 2 tsp ground cinnamon

For the chilli chocolate sauce

- 150 g dairy-free dark chocolate, chopped
- 150 ml coconut milk
- 1/4 tsp chilli powder
- A pinch of salt

Method

1. Bring the water, sugar, oil and salt to the boil in a pan. Take off the heat and add the flour all at once. Beat hard with a wooden spoon until you have a smooth, thick dough.

2. Let the dough cool for 5 minutes, then spoon it into a piping bag with a large star nozzle.
3. Heat about 5 cm of oil in a deep pan to 175°C.
4. Pipe 10 cm lengths into the hot oil, cutting with scissors, and fry for 3 to 4 minutes, turning, until deep golden.
5. Drain on kitchen paper and roll in the cinnamon sugar while still hot.
6. Heat the coconut milk until steaming, pour over the chocolate, and stir until smooth. Add the chilli powder and salt.
7. Serve the churros hot, with the warm sauce for dipping.

Cook's tip

Make sure the oil is properly hot, or the churros soak up oil and turn heavy. Fry only a few at a time.

FRESH & COOL

Classic Mojito

PREP
5 min

SERVES
1 glass

Contains alcohol

White rum, lime, mint, sugar and soda over crushed ice. Cool and fresh. Contains alcohol.

Ingredients

- 50 ml white rum
- 1 lime, cut in 6 wedges
- 10 fresh mint leaves
- 2 tsp sugar
- 60 ml soda water
- Crushed ice
- A sprig of mint, to serve

Method

1. Put the lime wedges, mint leaves and sugar in a sturdy glass and press gently.
2. Add the rum and stir until the sugar has mostly dissolved.
3. Fill the glass with crushed ice and top up with the soda water.
4. Stir from the bottom and decorate with a sprig of mint.

Cook's tip

Press the mint gently. Contains alcohol: for adults only.